



Baked Mexican Rice

Serves 4

Ingredients:

- 1 Cup Jasmine Rice
- 1 Tbsp Butter
- 2 Tsp Oil
- 3/4 Cup Chicken Broth/Stock
- 1 Tsp Taco Tuesday
- 1 Can Rotel Seasoned Tomatoes, Separate Juices from Tomatoes

Preparation:

Preheat oven to 350°.

Spray a baking dish highly with cooking spray and add the tomatoes from the Rotel Can. In a measuring cup top off the Rotel tomato juices with chicken broth to equal 1 cup.

Heat butter and oil in a sauté pan, add the rice and Taco Tuesday seasoning and sauté for a few minutes until the rice grain becomes milky in color. Place rice in prepared baking dish.

Pour juice/broth into this hot sauté pan and bring to a simmer. Add hot liquid to the rice/tomato mixture. Stir and cover tightly with foil. Bake for 30 minutes then let sit for 10 minutes. Remove foil, fluff and enjoy!

